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Construction Guide for Mobile Food Facilities & Mobile Support Units



Introduction

This construction guide is available to any person intending to construct or remodel a mobile food facility (MFF) or a mobile support unit (MSU) for use in the County of San Diego. Mobile food facilities include but are not limited to, motorized ice cream trucks, motorized produce trucks, hot dog carts, and all other types of pushcarts. Mobile support units allow mobile food facilities to remain at a fixed location by providing the means to clean and stock the mobile food facilities without having it return to the commissary.

For the purpose of this guide, mobile food preparation units and stationary mobile food preparation units are not included. This guide is intended to serve as a general overview of mobile food facilities and mobile support unit construction and permit requirements and should not be considered all-inclusive. Please contact the Plan Check & Construction Unit at one of the phone numbers listed on cover if you require further information regarding your particular plan.

I. Definitions

- A. Auxiliary Conveyance (AC) is a means of transport used in conjunction with a mobile food facility.
- B. Conveyance is a vehicle or cart with wheels or other means to make it readily movable.
- C. Mobile Food Facility (MFF) means any conveyance, used in conjunction with the service of a commissary or other approved facility upon which prepackaged food or approved non-prepackaged food is sold or offered for sale at retail.
- D. Mobile Support Unit (MSU) means a vehicle, used in conjunction with a commissary, that travels to and services mobile food facilities as needed to replenish supplies including food and potable water clean the interior of the unit, or dispose of liquid or solid wastes.
- E. Occupied Mobile Food Facility (OMFF) means a mobile food facility that is occupied during normal business operations.

II. Plan Check Fees

- A. A plan check fee must be paid at the time of plan submittal. Current fee schedules are available upon request. Generally, the plan review process takes up to 10 days to complete. If you are planning to open and operate sooner a fee may be paid to expedite plans.
- B. Once plans are approved, the operational Health Permit application and fee are required to be submitted prior to final inspection.

III. Plan Submittal

- A. Plans are required for all new mobile food facilities, mobile support units or auxiliary sink conveyance whose design that has not previously approved by a representative of the Food and Housing Division, Plan Check Unit.
- B. Two (2) copies of detailed plans and specifications must be submitted to the San Diego County Department of Environmental Health Plan Check Unit for approval. Plans must be drawn to scale (e.g. 1/4" = 1 ft.) on 8½ X 11 inches or larger white paper with dark ink only, blue prints, or other standard floor plans. The plans must show top schematic view of equipment layout and model numbers, and side view of electrical and plumbing installations.
- C. Plan details shall include all proposed equipment and systems, the name of the manufacturer of the mobile food facility, a complete menu of all unpackaged foods offered for sale and the commissary information. Provide a complete list of equipment and identify each piece and its location on the plans using a coding system either by letter or number for identification purposes. In general the location and type of each of the following, if applicable, must be shown on the plan:
 - 1. Potable water tanks (length x width x depth indicated)
 - 2. Potable water inlets (type indicated)
 - 3. Overflow lines
 - 4. Waste water tanks (length x width x height indicated)
 - 5. Waste tank drain valves
 - 6. Backflow prevention devices
 - 7. Water heaters (size in gallons indicated)
 - 8. Utensil and hand-wash sinks (length x width x height indicated)
 - 9. All associated plumbing
 - 10. Each piece of food service equipment and its placement
 - 11. Specifications for the equipment indicating manufacturer make and model number shall be indicated either separately or on the plan.
 - 12. Ice bins (length x width x height indicated)
 - 13. Finish schedule for food contact surfaces, counter tops, food compartments, walls, floors and ceilings
 - 14. Food enclosure(s) and doors
 - 15. Gas and electrical lines
 - 16. All other component details (such as utensils, tray inserts, insulations, counters, shelving, storage areas, and food preparation areas, etc.)
 - 17. Type and location of fire protection equipment
 - 18. Power source (size indicated)
- D. Consult the local zoning agency for the requirements in the city in which the mobile food facilities will operate prior to submittal of plans.
- E. Once approved for use there shall be no modification may be made to a MFF without the approval of this department.

IV. Equipment and Construction

A. Identification

1. The name of the facility, city, state, zip code, and name of the permittee, if different from the name of the facility, shall be permanently affixed to both sides of the facility so as to be legible and clearly visible to patrons of the mobile food facility or mobile support unit. The facility's name shall be in letters at least 3 inches in height and shall be of a color contrasting with the exterior of the mobile food facility. Letters and numbers for the city, state, zip code, and the name of the permittee shall not be less than one inch in height.

B. General

1. The MFF maximum size shall not exceed 4 feet wide by 8 feet long unless it is an occupied unit.
2. Identify construction materials and finishes. Surface materials in the food zone shall be smooth, corrosion resistant, non-toxic, stable, and nonabsorbent under normal use conditions. All material shall not impart an odor, color, or taste or contribute to the adulteration of food.
3. All equipment, including the interior cabinets and compartments, shall be equipped to be smooth, easily accessible, impervious and easily cleanable. All gaps, cracks, voids, and openings shall be sealed. Internal angles in the food contact areas shall be coved to facilitate cleaning. Construction joints shall be tightly fitted and sealed so as to be readily cleanable. Unfinished wooden surfaces are not permitted.
4. All new and replacement equipment including gas-fired appliances shall meet an American National Standards Institute (ANSI) certified sanitation standard or be equivalent to applicable standards. In the absence of applicable standards the enforcement officer shall approve equipment.
5. Espresso machines shall meet or be equivalent to NSF Standard 4.
6. Refrigerators shall meet or be equivalent to NSF Standard 7.
7. Manufactured push type mobile food facilities shall meet or be equivalent to NSF Standard 59.
8. The mobile food facility shall be large enough to store all foods and food-related products that are to be utilized in a single business day.
9. The wheels must at least 4 inches in diameter and designed to allow the mobile food facility to move over uneven surfaces. Mobile food facilities must remain mobile. The attaching of units together by bolting, use of an attached awning, or any other means is prohibited.
10. Cup holders or dispensers shall be provided when cups are utilized.

11. A thermocouple safety shut-off device shall be provided for each propane burner. All gas equipment must meet applicable American Gas Association (AGE) standards.
12. All electrical equipment must meet applicable Underwriters Laboratory (UL) standards.
13. Grommets must be provided wherever gas lines pass through partition walls.
14. Internally mounted propane gas tanks must be vented to the ground.
15. Propane gas tanks must be stored in a compartment or area free of sources of ignition.

C. Food Compartment

1. Mobile food facilities selling or offering unpackaged food must be equipped with a food compartment. A food compartment serves to protect food from exposure to contamination on an unenclosed mobile food facility. Sources of contamination may include patrons, vermin (insect, rodent, bird), animals (e.g. dogs), and environmental hazards (dust, dirt, rocks, leaves, rain, etc.). Produce and non-potentially hazardous beverages dispensed from approved bulk dispensers are exempt from this requirement.
2. The food compartment must be large enough to accommodate all open food handling activities. The opening shall be equipped with a tight fitting closure, which adequately protects the interior surfaces from dust, debris, and vermin. The opening must be no larger than 1,000 square inches.
3. The interior surfaces of the food compartment shall be smooth, durable, easily accessible, and easily cleanable, and must be made of non-toxic materials.
4. The food compartment must be equipped with doors that are side-hinged, in horizontal sliding tracks, or are a roll-up design. Horizontal-hinged doors will not be approved.
5. The food compartment must be free of nonfood related items such as electrical panels, plumbing components, trash containers, etc.
6. Approved coffee urns, coffee grinders, blender jars (with lids), cabinets (hot dog, bun, popcorn, pretzel, and shaved ice), refrigeration/freezer units, covered ice chests, and potable water tanks are examples of equipment that does not require a constructed food compartment; however, site-specific factors (location under trees, adjacent to livestock pens, excessively windy and dusty areas) may dictate special requirements on a case-by-case basis.

D. Plumbing System

1. A mobile food facility selling or offering for sale, unpackaged foods must provide at least a one-compartment sink.
2. The sink (s) must be supplied with hot water (minimum 120°F) and cold water (less than 101°F). The water must be dispensed through a mixing valve faucet that permits both hands to be free for washing. The minimum flow rate must be one gallon per minute.

3. The sink size must be adequate for washing hands and utensils (minimum 9" X 9" X 5" deep). The must shall be large enough to accommodate the largest utensil to be washed.
4. The sink must be located on the operator side of the mobile food facility, at counter top level or under an open counter cut out.
5. The sink must be free of any obstructions. Install at least 12" high waterproof splashguard between the hand wash sink and the food preparation area.
6. Hand washing cleanser and single service paper towels must be provided from permanently mounted dispensers immediately adjacent to the sink.
7. The capacity of the potable water system must be sufficient to supply steam tables, utensil washing and sanitizing, hand washing, and equipment cleaning. A minimum of five (5) gallons of water must be provided exclusively for hand washing. Any water needed for other purposes must be in addition to the 5 gallons for hand washing. For pushcarts serving espresso: the potable water tank, which is supplying both espresso machine and hand wash sink, must be at least ten (10) gallons.
8. The wastewater tank must be a minimum 7.5 gallons capacity or 150% of the capacity of the potable water tank. In addition, the wastewater tank shall accommodate 33% of the volume of any installed ice bin. Mobile food facilities equipped with a tank supplying product water for the preparation of a food or beverage or for hot holding must provide an additional wastewater tank capacity equal to at least 15 percent of this water supply. For pushcarts serving espresso: the wastewater tank, which is used for both the espresso machine and hand wash sink, must be at least twelve (12) gallons.
9. Water supply and waste tanks may be constructed to be removed for refilling, dispensing and cleaning purposes only. Tanks must be installed with fixed fill and drain connections. Potable water tank inlet must be provided with a connection of a size and type that will prevent its use for any other service. Hoses used to fill potable water tanks must be made of food grade materials.
10. Preparation of nonpotentially hazardous ingredients into a nonpotentially hazardous food including churros requires a three compartment utensil washing sink with drainboards. The dimensions of each compartment of the utensil washing sink shall be at least 12 inches wide, 12 inches long, 10 inches deep, or large enough to accommodate the cleaning of the largest utensil. The drainboards shall be as large as the sink compartment and installed with at least 1/8 inch per foot slope toward the sink compartment, and fabricated with a minimum 1/2 inch lip or rim to prevent the draining liquid from spilling onto the floor.
11. Hand washing facilities and utensil washing sinks shall be an integral part of the primary unit or on an approved auxiliary conveyance that is used in conjunction with and maintained immediately adjacent to the primary unit of the mobile food facility. When used in conjunction with a mobile food facility, an auxiliary conveyance shall contain all of the utility connections.

12. Carbonators connected to a potable water source with quick disconnects shall have a reduced pressure principle backflow device (RP) properly installed.

13. No MFF shall be permanently connected to sewer or water. Only quick-disconnect design to both sewer and potable water may be approved.

E. Refrigeration

1. Mobile food facilities selling potentially hazardous foods shall be equipped with refrigeration units that are NSF approved or equivalent.

F. Fire Protection

1. A minimum of two approved rated 40 K class portable fire extinguishers shall be onsite whenever cooking processes (churros) are conducted within a mobile food facility. One approved fire extinguisher shall be mounted to the mobile food facility and one approved fire extinguisher shall be located no more than 30 feet from the mobile food facility unit.

2. Mobile food facilities shall comply with all local fire codes, standards, and ordinances.

V. **Commissary Requirements**

A. All mobile food facilities shall operate out of a commissary or other facility approved by this agency.

B. The commissary shall be approved by a local enforcement agency as suitable for the mobile food facility applying for the approval and shall meet all sanitary design and operating requirements of the local enforcement agency. If an application is made for a permanent mobile food facility in the County of San Diego, then the commissary must be under the permit of the County of San Diego, Department of Environmental Health.

C. Mobile food facilities shall report to the commissary each operating day for cleaning, servicing, and storage unless there is a permitted Mobile Support Unit.

D. All push type mobile food facilities shall be stored indoors at the commissary or other facility approved by the local enforcement agency.

E. An original commissary signed agreement letter, one for each mobile food facility, must be submitted prior to the issuance of a health permit. The agreement letter must be signed by an authorized representative of the commissary. The signed agreement letter shall include the name of the mobile food facility owner, the business name of the mobile food facility and a statement indicating that the mobile food facility is authorized to utilize the commissary for cleaning, servicing, and storage. A blank commissary agreement form may be obtained from this department. The requirement for the commissary signed agreement letter may be waived where the mobile food facility and the commissary are under the same ownership.

F. Written operational procedures must be submitted for handling unpackaged foods and the cleaning and sanitizing of equipment.

G. All mobile food facilities must be able to physically fit within their commissary.

VI. Operational Requirements

- A. Food sales must be conducted within 200 feet of approved toilet and hand washing facilities. Mobile food facilities that operate at a single location must indicate the location of the restroom.
- B. Mobile food facilities that have more than one stop must provide a listing of stops, including the time, the street address, the city and the name of the adjacent business.
- C. During operation, no food shall be stored, displayed, or served, from any place other than the mobile food facility.
- D. The use of tables, benches, and other such devices to display or serve items for use on the mobile food facility is prohibited.
- E. The use of a back-up storage unit at the point of food sales for the storage of items such as paper products, sodas, or prepackaged non-potentially hazardous foods, will be evaluated on a case-by-case basis. The unit shall be of smooth, nonabsorbent, easily cleanable construction, fully enclosed so as to be rodent proof, not larger than 3 feet wide by 6 feet long by 4 feet high, readily movable, properly stored when not in use, and without water, electric, or other service connections.
- F. Food condiments shall be protected from contamination. Condiments provided for customer self-service, shall be prepackaged or from approved (pump, pour, squeeze, or auger type) dispensing devices. Potentially hazardous foods, such as chili or perishable cheese, are not permitted as a condiment, unless they are individually prepackaged and properly labeled at an approved food facility, and kept at or below 41° F, or at or above 135°F at all times.
- G. During transportation and storage of the mobile food facility, food and food contact surfaces shall be protected from contamination.
- H. Food products remaining after each day's operation shall be stored only in an approved commissary/headquarters. Potentially hazardous foods held at or above 135°F must be discarded at the end of the day.
- I. Utensils and equipment shall be handled and stored so as to be protected from contamination.
 - 1. Single-service utensils shall be obtained from sanitary containers or approved sanitary dispensers, stored in a clean, dry place until used, handled in a sanitary manner, and used only once.
- J. Wiping cloths must be stored in a clean solution containing 100 parts per million (ppm) of available chlorine. Other approved sanitizing compounds at appropriate concentrations may be used. Mix one ounce of bleach to one gallon of clean water to produce a sanitizing solution of 100 ppm concentration. Provide test strips to check the concentration of the sanitizing solution.
- K. All wastewater must drain to an approved sewerage connection and **only** at the approved commissary or Mobile Support Unit.

- L. Only the mobile food facility operator must dispense all unpackaged foods. Customer self-service of unpackaged foods is prohibited.
- M. Thermometers shall be provided for all warming units and refrigeration units. A probe type thermometer must also be available for use on a mobile food facility that handles potentially hazardous foods.
- N. All potentially hazardous foods must be maintained at or below 41 °F or at or above 135 ° F at all times.
- O. The county required Foodhandler Certificate (Card) shall be provided for each operator when selling unpackaged foods.

VII. **Acceptable Foods**

A. Prepackaged Foods

- 1. All food displayed, sold, or offered for sale from the mobile food facility must be prepackaged and properly labeled at a facility approved by the local enforcement agency.
- 2. Tamales are considered prepackaged if dispensed to the customer in its original, labeled, inedible wrapper.

B. Unpackaged Foods

- 1. The following foods may be sold from mobile food facility in an unpackaged state, provided the storage, display, and dispensing methods, are approved by the enforcement agency.
 - a) Non-potentially hazardous foods requiring no preparation other than heating, baking, popping, blending, assembly, portioning, or dispensing (i.e. popcorn, nuts, candy, uncut raw produce, cotton candy, pretzels, and similar bakery products).
 - (1) An exception is made to allow a deep fat fryer with a positive closing lid for the preparation of churros.
 - b) Non-potentially hazardous ingredients combined into a non-potentially hazardous product (i.e. snow cones and slush beverages).
 - c) Hot dogs (including polish sausage, bratwurst, knockwurst, etc.)
 - d) Whole fish and whole aquatic invertebrates.
 - e) Packaged frozen ice cream bars. Ice cream bars may have their package removed by the mobile food facility operator for the purpose of adding condiments such as nuts and sprinkles.
 - f) Espresso, Cappuccino and other coffee and cocoa-based beverages that may contain dairy products which are immediately served to the consumer. Milk

may only be served as an ingredient to the coffee product. Milk must be provided from a commercially filled container of not more than ½ gallon capacity. No other open dairy products may be prepared or served from cart.

- g) Hot and cold non-potentially hazardous beverages, (such as coffee, soft drinks, tea, and lemonade) sold from approved bulk dispensing units.

VIII. Summary of Mobile Food Facility Requirements

A. Prepackaged and produce only mobile food facilities shall have:

1. Mobile food facility identification.
2. An approved commissary.
3. A signed restroom agreement letter indicating the location of the approved restrooms at the operational site.

B. Mobile food facilities vending bulk non-potentially hazardous beverages must have:

1. Mobile food facility identification.
2. An approved commissary.
3. A signed restroom agreement letter indicating the location of the approved restrooms.
4. All equipment is to meet approved applicable sanitation standards or be equivalent.
5. Cup dispensers
6. A hand sinks with hot and cold running water if bulk dispenser is not filled at the commissary.
7. An approved backflow prevention device on all carbonators with quick disconnects plumbed to potable municipal water.

C. Whole fish and aquatic invertebrate mobile food facilities shall have:

1. Mobile food facility identification.
2. A food compartment.
3. An approved commissary.
4. Wastewater-holding tanks for ice melt collection.
5. A submitted, signed restroom agreement letter, indicating the location of the approved restrooms at the operational site.

6. Submitted operation procedures.
 7. Approved refrigeration methods.
- D. Mobile food facilities handling unpackaged foods (i.e. hot dogs, popcorn, snow cones, pretzels, churros, prepackaged ice cream bars unwrapped for the purpose of adding condiments, and cappuccino) must have:
1. Mobile food facility identification.
 2. A food compartment.
 3. An approved commissary.
 4. A submitted complete menu.
 5. A submitted, signed restroom agreement letter indicating the location of the approved restrooms at the operational site.
 6. All equipment shall meet approved applicable sanitation standards.
 7. A hand sink with hot and cold running water.
 8. Hand cleanser in dispenser.
 9. Paper towels in dispenser.
 10. A water supply tank.
 11. A wastewater holding tank.
 12. Cup dispensers for any cups utilized.
 13. Submitted operation procedures.
- E. Mobile food facilities preparing churros must have (in addition to items in D above)
1. An approved three compartment utensil sink with integral drainboards for cleaning and sanitizing.
 - a) The utensil sink does not replace the hand sink.
 - b) Sinks may be on an auxiliary conveyance that contains all the utility connections and is used in conjunction with the primary unit.
 2. The ground or floor surface under the deep fat fryer must be smooth, impervious and easily cleanable, and extend two feet beyond the open sides of the frying unit.
 3. Two NFPA approved portable fire extinguishers.

4. A first aid kit.
5. A mechanical exhaust ventilation system equipped with fire suppression must be installed over the frying unit unless assurance is provided that the mobile food facility will not operate indoors.
6. Approval from the local fire protection agency.

F. In addition to above as applicable "Occupied Mobile Food Facilities" shall have:

1. Mobile food facility identification on both sides of vehicle.
2. A vermin/dust proof enclosure that is capable of closing the mobile food facility tight when it is not open for business (except for a mobile food facility selling only produce.)
3. Shelving to store foods and utensils at least 4 inches off of the floor.
4. Mechanical refrigeration units to keep potentially hazardous foods at the proper temperature.
5. An approved commissary.
6. A submitted, signed restroom agreement letter indicating the location of the approved restrooms at the operational site(s) for a mobile food facility with scheduled stop, or stops of a duration lasting longer than one hour.
7. An unobstructed aisle width of at least 30 inches when the facility is normally occupied during normal business operations.
8. An unobstructed floor to ceiling distance of 74 inches when the facility is normally occupied during normal business operations.
9. An occupied mobile food facility preparing churros and similar products shall bear an insignia of approval from the California Department of Housing at (951) 782-4420.

IX. Mobile Support Units

- A. Mobile Support Unit requirements must be based on the proposed services to, and the number, type and location(s) of the mobile food facilities serviced. All construction and equipment will conform to the requirements described in the general mobile food facility sections of this guideline as applicable.
 1. Operational Procedure- a detailed description of the intended operation(s) of the mobile support unit shall accompany the construction plans for the mobile support unit and must indicate the following:
 - a) All mobile food facilities to be serviced.

- b) Which services shall apply to each mobile food facility?
 - c) The distance from the commissary to each mobile food facility serviced.
- B. Mobile support units that provide one or more of the following services to one or more mobile food facilities must conform to the requirements under each applicable service heading.

1. Transport of potable and waste water:

- a) Adequate potable water tank(s) must be provided for all water demand for each mobile food facility serviced including but not limited to, supply tanks, steam tables, utensil washing, hand washing and equipment cleaning.
- b) Waste water tanks must be adequate in volume to accommodate all mobile food facilities serviced with additional waste volumes required for units that clean mobile food facilities. Waste water tanks will be located to prevent contamination of all potable water, clean linen, and food and utensil storage areas.
- c) The method for securing removable tanks during transport must be indicated.
- d) A designated waste water pump must be provided when waste water is pumped from the mobile food facilities. The pump and all associated hoses shall be clearly labeled for waste.
- e) A designated potable water pump must be provided when potable water is pumped to the mobile food facilities. The pump and all associated hoses shall be labeled clearly for potable water.
- f) Waste tanks must be equipped with an approved valve and must be constructed to prevent drainage onto the ground during transport or when stationary.
- g) Waste tanks and associated pumps and hoses must be stored separately from potable water storage, clean linen, paper products, food equipment and utensil storage areas, and shall be clearly labeled as "waste".

2. Transport and restocking of food and/or utensils

- a) Adequate compartments and shelving must be provided for all food to be transported.
- b) When unpackaged food is stored during transport, compartments must be smooth, easily cleanable, non-absorbent, and equipped with tight fitting doors and/ or lids.
- c) Approved refrigeration must be required when transporting cold potentially hazardous foods from a commissary for longer than 30 minutes due to travel or servicing operations.

- d) Approved hot holding storage equipment must be required when transporting hot potentially hazardous foods for longer than 30 minutes during transport.
- e) A hand wash sink and permanently mounted hand cleanser and paper towel dispensers must be installed when unpackaged food is transported.

3. Removal and transport of waste grease

- a) An approved container(s) or tank(s) of sufficient volume with secure lid(s) must be provided for all churros frying mobile food facilities serviced.
- b) Tanks or containers must be separate from all potable water, clean linen, paper products, food equipment and utensil storage areas.
- c) Pumps and all associated hoses that are used to drain grease must be clearly labeled as “waste grease” and must be stored separately from other pumps and hoses.
- d) When grease is transferred from the mobile food facility to the mobile storage unit by container, it shall have a tight fitting lid. The container and any associated funnels must be clearly labeled as “waste grease”.
- e) Sanitary storage must be provided for all such equipment used for waste grease transfers.

4. Removal and transport of food waste other than grease

- a) Adequate additional volume shall be provided to the waste water tanks when servicing mobile food facilities with liquid food waste. Transfer methods must be indicated and the proper transfer equipment provided and labeled clearly for waste.
- b) Sufficient storage for all solid food waste must be provided with adequate containment during transport. This may be accomplished by bins or cabinets that accommodate trash bags.

5. Removal and transport of equipment to commissary for sanitizing

- a) Adequate shelving or cabinets must be provided for storage of equipment during transport.

6. Cleaning mobile food facilities

- a) A janitor’s sink measuring at least 18” x 18”x 12” with hot and cold water under pressure must be installed as deemed appropriate when servicing occupied mobile food facilities, churros frying mobile food facility or a similar mobile food facility.
- b) Hot water must be provided by a minimum 3 gallon water heater.

- c) Separate and adequate storage must be provided for cleaning equipment and cleaning and other toxic chemicals.
 - d) Separate and adequate storage for clean rags must be provided.
 - e) Separate and adequate, leak-proof storage for soiled rags must be provided.
 - f) A minimum volume of 5 gallons of potable water for cleaning each mobile food facility serviced must be provided.
 - g) A minimum waste tank volume of 1.5 X the potable water tank must be provided for each mobile food facility to be cleaned.
 - h) A separate and adequate receptor must be provided for removal of solid and food waste from potable water, food and utensil storage.
7. A mobile support unit must not be approved for utensil washing.

X. Inspection

After your plans have been reviewed and you will receive notification of plan review approval from this Department, you may proceed with construction, remodeling, or conversion. Upon completion, or when the mobile food facility or mobile support unit is in compliance, you may bring it to the office an initial construction inspection. The mobile food facility or mobile support unit must be clean and all equipment including steam tables and water heaters are operating at the time of inspection.

Call (619) 338-2364 to schedule an inspection appointment. Inspections are scheduled on Monday, Wednesday or Friday between the hours of 9:00 to 11:30 AM and 1:00 to 4:00 PM. Inspections are performed at 1255 Imperial Avenue, San Diego 92101. Please go to the third floor to check in.